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CHEESE GRADERS MEMORANDUM NO. 10  
(Supplement Cheese Graders Memorandum No. 8) E October 2, 1942

CURRENT

To: All Cheese Graders and Supervisors of Processing and Packaging of American Cheddar Cheese.

From: Rob R. Slocum, Senior Marketing Specialist, Dairy and Poultry Branch, Agricultural Marketing Administration

Subject: Procedure to be followed in the grading of natural cheese and in supervising the processing, packaging, grading and weighing of canned processed cheese under Announcement F.S.C.-878

Until further notice, offers for the sale of canned processed cheese may be submitted so as to be received by the Purchase Branch, Agricultural Marketing Administration, Washington, D. C. not later than 2:00 P.M. (EWT) on the first and third Tuesday of each month beginning September 1, 1942. Offers must be submitted in an original and four (4) signed copies on form F.S.C.-1734 (copy of which is attached).

Note that all processed cheese purchased under this announcement shall be ready for delivery within fifty (50) days after the Tuesday for which the offer is submitted for acceptance. Before the product can be considered ready for delivery, inspection certificates must be issued.

It shall be incumbent upon the vendor to arrange for the inspection of natural cheese prior to processing, and the processed cheese prior to delivery. The quality and weight of the processed cheese shall be evidenced by certificates issued by the Agricultural Marketing Administration. All inspection costs shall be paid by the vendor although F.S.C.C. Standard Contract Condition "A" states that inspection of the commodity or products delivered to the F.S.C.C. shall be made after the date of acceptance of any offer and prior to delivery, it is understood that inspection certificates dated a week or two weeks prior to date of acceptance will be satisfactory; also, that unless otherwise specified in the offer, any chemical analysis required in testing the commodity or product shall be in accordance with the methods of the Association of Official Agricultural Chemists in effect on the date of invitation to offer.

If the bulk cheese is inspected at the plant where it is to be processed, it will not be necessary to issue a grading certificate covering the grading of the bulk cheese. However, the grading results should be recorded on a Cheese Graders Memorandum in triplicate, one copy of which should be sent to the office typing the final grading certificate, one copy given to the contractor, and one copy retained by the grader if he supervises the processing or delivered to the person who supervises the processing for the Agricultural Marketing Administration. The fees for the grading of the bulk cheese, as well as those for other services and expenses involved under the above procedure, should be included on the grading certificate covering the finished product. If the bulk cheese is graded at a point other than the plant where it is processed, by some person other than the person supervising the processing, then a regular grading certificate should be prepared and a regular fee charged and collected.

A statement should also be shown on the certificate to the effect that the cheese covered by the certificate met the requirements for natural cheese given in form F.S.C. - 173<sup>4</sup>, and will be used in the preparation of canned processed cheese, which is being sold to the F.S.C.C. on Announcement F.S.C. - 878.

Announcement FSC-878 differs from the previous announcements regarding requirements for natural cheese used in making process cheese. The change represents, and is based on, the following:

1. Shift in emphasis regarding quality from the natural cheese to the finished process cheese. Less importance is attached to inspection of the natural cheese and more to the finished product. The objective is to get a good quality of process cheese. A.M.A. is willing to rely chiefly on inspection of the finished product but is continuing to require examination of the natural cheese to prevent the use of very poor quality of cheese. It is difficult to describe precisely the permissible limits with respect to various flavors of the natural cheese and inspectors necessarily will have to exercise considerable judgement in this respect. In general, the statement in Form F.S.C.-173<sup>4</sup> that, when ready for grinding, the natural cheese "shall not have a pronounced unclean, bitter, sour, rancid, fruity, fermented, moldy, yeasty, or any other offensive flavor" is intended to mean that such flavors may be moderate; that is, they may be more than slight (as usually interpreted in grading cheese to be marketed as natural cheese) but they may not be so pronounced as to be offensive to taste and smell or to reflect so much deterioration in condition that the cheese may reasonably be considered as poor human food.

2. Inspection of natural cheese for processing may be on a substantially different basis than inspection of natural cheese for marketing as natural cheese, taking into account the following: (a) When inspecting natural cheese for consumption as natural cheese, some off flavors may cause the cheese to be graded down primarily because they are unpleasant to consumer taste. Some flavors may be largely or wholly eliminated in processing and, therefore, not particularly objectionable in natural cheese used in making process cheese. Because processing involves selection, blending, etc., inspectors may not be expected to determine precisely the flavors that will be eliminated in processing but may rely chiefly upon determining that the finished product does not have unpleasant flavors. (b) When inspecting natural cheese for consumption as natural cheese, some off flavors or conditions may cause the cheese to be graded down because they not only are unpleasant to consumers' tastes, but also reflect a deteriorated condition at time of inspection or forecast further deterioration if the cheese is to be held for any substantial period. Processing may arrest the state of deterioration and, therefore, such condition may not be as objectionable in natural cheese used for processing as in natural cheese to be marketed as natural cheese.

The natural cheese may be examined before or after cleaning. In other words, approval of some lots may be conditioned upon proper cleaning and removal of objectionable portions. Inspectors should examine the natural cheese after cleaning sufficiently to satisfy themselves that it has been properly cleaned.

All canned process cheese will be graded on the basis of the word description as set forth in the announcement and which includes among other things, the statement that the "flavor must be fairly pleasing and characteristic of mild to medium cured, natural American Cheddar cheese." A regular cheese grading certificate shall be issued covering each carload of the finished product. The certificate issued on the finished product should include a statement to the effect that the bulk cheese was examined before processing and that it met the requirements specified in the announcement.

Each grader examining bulk cheese to be used for processing should make observations and memorandum in sufficient detail to be able to furnish a report giving a close estimate of the percentages of the various qualities of cheese in terms of U. S. grades and under grades, the current and aged cheese and any specific characteristics of any cheese offered for processing. Separate reports giving such estimates should be submitted from time to time, preferably weekly, and should be identified with the run of process cheese being prepared at specific plants within specific time periods. The inspector at each plant should obtain and send in a sample can of the finished product out of at least each week's run, identifying this with the period of production, so that it may be correlated with the reports furnished concerning the quality and character of bulk cheese used in processing. Send such sample cans to Roy C. Potts, Dairy and Poultry Branch, Agricultural Marketing Administration, Washington, D. C.

Also note that the product may be prepared with or without the addition of not more than 10% by weight, of Swiss Cheese.

The procedure for the weighing and sampling of the canned processed cheese should be the same as outlined in Cheese Graders Memorandum No. 8.

We also wish to call to your attention that the finished product shall be guaranteed to keep in tropical climates for a period of six (6) months if held under proper conditions without refrigeration.

*Rob. R. Slocum*

